

# THE IVY

SINCE 1917

## SPRING GROUP MENU

2 Courses 39.95 | 3 Courses 47.95

**Truffle Arancini Rice Balls** 8.25

**Salt-crusted Sourdough Bread** 6.75

**Rosemary Glazed Almonds** 4.25

**Zucchini Fritti** 7.95

With lemon, chilli and mint yoghurt

**Spiced Gordal Olives** 4.50

With chilli, coriander and lemon

### STARTERS

**Buffalo Mozzarella  
with Lovage Pesto**

Asparagus spears, broad beans,  
pine nuts and basil

**French Onion Soup**

Gratinated cheese croutons  
and parsley

**Tossed Asian Salad**

Warm salad of pak choi,  
watermelon, broccoli,  
cashew nuts, sesame and  
coriander with hoisin sauce

**Spicy Jackfruit and Roasted  
Peanut Bang Bang Salad**

Chayote, sesame, white mooli  
and shredded Chinese leaf

**Salt and Pepper Squid Tempura**

Miso wasabi mayonnaise, sriracha,  
coriander and lime

### MAINS

**Chicken Supreme Milanese  
with Truffle Sauce**

Crumbed chicken breast  
with a fried hen's egg, Parmesan  
and salad mâche

**Sirloin Steak 8oz/227g**

(4.95 supplement)  
Hand-selected 21 day aged  
premium beef

**Rendang Plant-based Curry**

Sweet potato, green beans, chilli,  
coconut "yoghurt", choy sum,  
broccoli, toasted coconut, jasmine  
rice, coriander cress

**Blackened Cod Fillet**

Soy-glazed cod loin, citrus-pickled  
fennel, wakame seaweed, sesame  
seeds, yuzu and herb sauce

**The Ivy Classic Shepherd's Pie**

Slow-braised lamb and beef  
with Cheddar mash, rosemary  
and red wine sauce

### SIDES

Select one per person

**Mashed Potato**

with extra virgin  
olive oil

**Jasmine Rice**

with toasted coconut  
and coriander

**Thick Cut Chips**

**Garden Peas**

with broad beans  
and baby shoots

**Tenderstem Broccoli**

with lemon oil  
and sea salt

### DESSERTS

**The Ivy Chocolate Bombe**

Classic melting dome  
with vanilla ice cream, honeycomb  
and hot caramel sauce

**Classic Frozen Berries**

Selected berries and redcurrants  
with frozen yoghurt  
and white chocolate sauce

**Crème Brûlée**

Classic set vanilla custard  
with a caramelised sugar crust

**Tiramisu**

Coffee and marsala soaked  
savoirdi biscuit, mascarpone  
and a dusting of cocoa powder

**Your Selection of  
Ice Creams and Sorbets**

Choose your own house flavours  
with butter shortbread

### ADDITIONAL CHEESE COURSE

**Selection of Cheeses** 13.95

Cornish Yarg, Stilton, Saint-Nectaire, Melusine goat's cheese and Camembert Le Fin Terroir  
with apple and apricot chutney and wholegrain crackers



Scan for allergy &  
nutritional information

**Vegetarian and vegan menu available on request.**

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 13.5% will be added to your bill.